bremer VIVA McD

Operating Instructions

Automatic Coffee/ Cappuccino/ Espresso Machine

Franke Coffee Systems

FRANKE

Dear customer,

before putting your coffee machine into operation, please read the operating instructions carefully. In this way, you protect yourself and you avoid damages to the device.

They contain important information on the correct use of your machine and will enable you to use the coffee machine with the necessary handling.

Always keep these operating instructions to hand.

The coffee machine enables you to prepare

- brewed coffee, coffee specialities without milk
- machine with milk frother as additional feature: for coffee products with milk
- special coffee by adding the ground coffee to the coffee chute
- tea / dispensing of hot water or steam depends on the unit type
- for the commercial use only.

Please use the coffee machine for the preparation of coffee only. Improper use can result in damage to persons and objects.

How does the coffee machine work ?

After a button is pressed, the coffee machine fully automatically brews coffee or coffee specialities cup for cup. The coffee beans are freshly ground for each brewing operation.

After brewing, the dry coffee grounds are scraped off into the grounds container or container ejector.

Key to symbols

☞ Activities to be carried out

● Notes, functional sequences

⟶ Reference to other instructions

Contents Page

1. Notes on operating safety 5

2. Familiarise yourself with the bremer VIVA McD 6

2.1 Set the language for the menue 7

3. Switch on the unit 8

3.1 Top up coffee beans 8

3.2 Provide milk 10

3.3 Prepare and take coffee 12

3.3.1 Preparing single portions (factory setting) 12

3.3.2 Set the number of portions - Multiple Selection 13

3.4 Manual ground coffee metering 14

3.5 Manually add milk or milk froth 15

3.6 Emptying the grounds container 16

4. Take hot water (additional Feature) 17

5. Cleaning and care 18

5.1 Cleaning the milk system 19

5.2 Cleaning the brewing unit 21

5.3 Cleaning the coffee dispenser 23

5.4 Deliming and cleaning the hot water / steam outlet 26

5.5 Clean coffee bean container and housing 27

6. Switch off / End of operation 28

7. Adjustment, programming 29

7.1 Overview of the adjustment possibilities 29

7.2 Display or delete the summing counter 30

7.3 Assigning bean container to the article key 31

7.4 Adjusting metering quantities for article 32

7.5 Adjusting the metering quantity “hot water” 33

Contents Page

7.6 Assigning article names to the article key or blocking a key ... 34
7.7 Adjusting article control (multiple selection) ... 35
7.8 Changing to “turbo operation” ... 36
7.9 Enter a secret code (PIN) to change settings ... 37
7.10 Setting the dispensing sequence ... 38

8. Faults and remedies - Troubleshooting ... 39

9. Technical data ... 42

10. Setting up and connecting (Customer Service) ... 43
10.1 Setting up ... 43
10.2 Remove protection / Inserting beans container ... 46
10.3 Connecting the water supply ... 47
10.4 Connecting the water outlet ... 47
10.5 Connecting the mains cable ... 48

11. Rating plate data / Maintenance ... 49
11.1 Maintenance notes ... 50

12. Dismantling, disposal ... 54

EU Conformity declaration ... 55

1. Notes on operating safety

Operation

- The unit is not a working substance in the sense of the regulations for operating safety. The operator is responsible for the operation, the risk assessment, and for the repeated tests by authorized persons.

⚠ Danger ! Risk of death by electric shock!

- Do not spray the unit with a water hose or high-pressure cleaner.
- Do not allow any liquids to flow into the ventilation slits and filling openings.
- In the event of operating faults, refer chapter 8. "Faults, remedy" section.

⚠ Attention ! If the following notes are not observed, slight injuries or property damage might result.

- The unit may only be operated
  - by trained staff (assigned personnel)
  - under supervision
  - for the purpose outlined in the operating instructions.
- Do not cover the ventilation vents !
- The unit may only be operated outdoors if covered and if there is sufficient wind protection. Protect the unit from moisture and direct sunlight.
- The ambient temperature around the unit must not fall below freezing point. This would cause the water to freeze inside the unit and damage it.

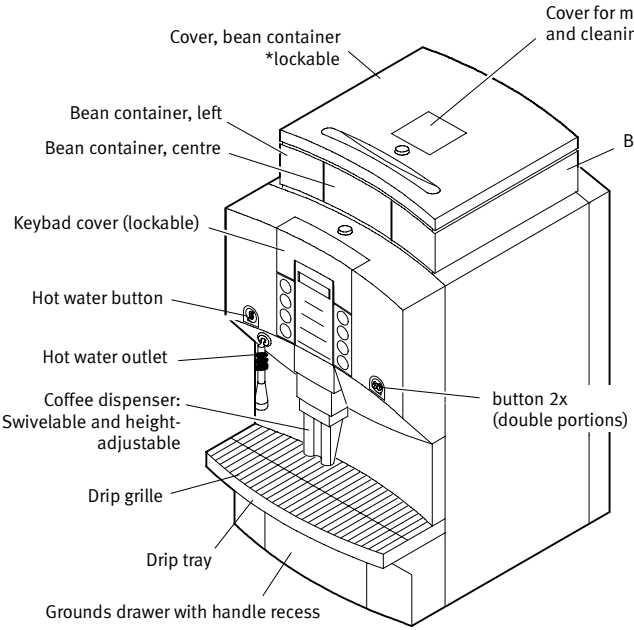
Inspection of the safety equipment in regular intervals

- According to the pressure vessel regulations 97/23/EG and to the regulations for operating safety the operator is responsible for the careful maintenance and for the inspection of the safety equipment in regular intervals.
- For this reason, the unit should be inspected and serviced once a year by the authorised Franke customer service.

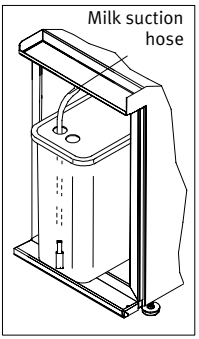
Extended operating pauses or shut-down of the unit

- Before extended shut-down periods, the cleaning program has to be carried out.
- In order to avoid frost damages or in case of risk of freezing, the Franke customer service has to empty the unit.

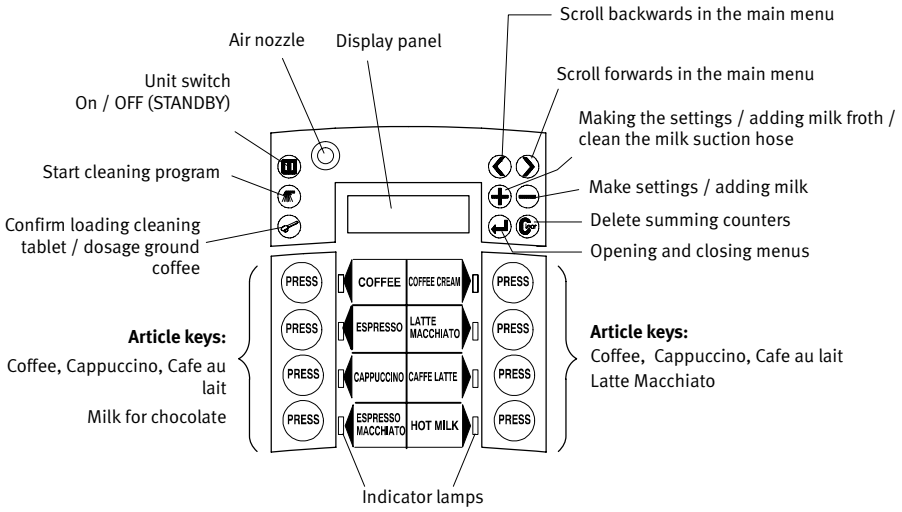
2. Familiarise yourself with the bremer VIVA McD



bremer VIVA Milk Fridge



Display and input panel

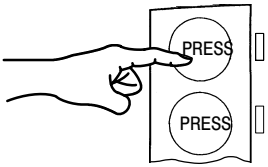


2.1 Set the language for the menue

!!! STANDBY !!!

- before switching on
- in STANDBY Mode
- at the machine

Example: set the language to German



☞ Press the upper article key on the left hand side continuously, press at the same time key ❯ or ❮ till the requested country code apears in the display panel

Country code
081 STANDBY

Country code	Language
031	Dutch
033	French
044	English
049	German
081	Japanese
095	Russian (add. feature)

☞ Confirm set country code with key ↵

- Subsequently the setted language is shown (“Summenzähler” = Summing counter) in the display.

Summenzähler

Menü
verlassen

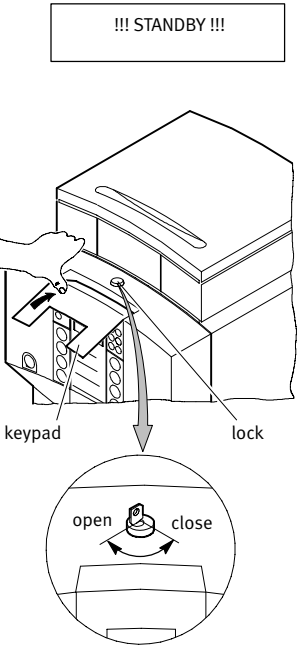
☞ Go to “Menü verlassen” (= Exit menu) with key ❮

☞ Confirm the setting with key ↵

- The desired language is set.
- The machine goes into the STANBY Mode and stores the new setting.
- In case of power failure or incorrect setting procedure it is possible to loose applied data.

!!! STANDBY !!!

3. Switch on the unit



☞ Open the water valve.

☞ Switch on the electrical mains switch.

- !!! STANDBY !!! appears in the display panel.

☞ Unlock and open keypad cover with key.

☞ Switch on the coffee machine by pressing the on-off switch.

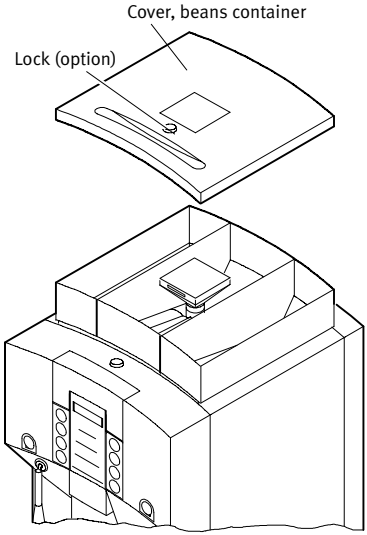
- Rinsing process runs and boiler is heated up (approx. 5 minutes).

- The coffee machine is ready for operation when the green indicator lamps on the buttons light up and when ”Ready” is displayed in the display panel.

☞ Close the keypad cover and remove the key.

3.1 Top up coffee beans

- Top up with only the amount required for the day, because the coffee beans lose their aroma if they are in the hopper for too long.
- Ensure that no foreign bodies enter the hopper.



Top up coffee beans

☞ Unlock the hopper cover with the key and open it.

☞ Fill the empty hopper with the required type of coffee beans.

- If the appliance is equipped with 2 grinders, it will be possible to use two different sorts of coffee beans.

☞ Close the hopper after filling it so that the aroma is preserved.

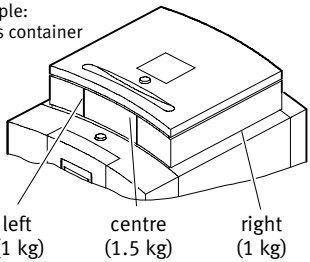
Display when a hopper is empty

Example:

Refill centre ground container

- If the beans container becomes empty during operation, this is indicated in the display panel, e.g.: ”Refil coffee container to centre”.
- The corresponding article keys (PRESS) are blocked.
- If this message appears during a brewing operation, it is possible that this brewing operation took place without a sufficient amount of ground coffee. Refill the bean container with coffee beans and repeat the brewing operation.

Example:
Beans container



Confirmation of filling

☞ Press blocked article key for approx. 5 seconds.

- When the green indicator lamp lights up again, the coffee machine is ready for brewing.

3.2 Provide milk

CAUTION

Food poisoning by bad milk!

If off milk is used, there will be the risk of food poisoning. For hygienic reasons, the milk has to be replaced in time. Off milk has a foul smell and must not be used.

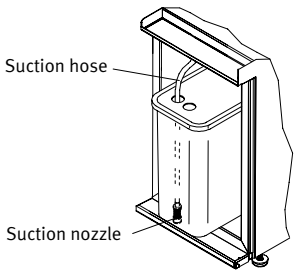
Observe the hygienic instructions and use only pre-cooled long-life milk.

NOTE

Fresh milk has to be kept away from light, in cooled conditions at 4 to 8°C, and closed. The life of milk is guaranteed by the indication of the consumption date on the packing.

Please observe that no foreign bodies must come into the milk tank.

Non-cooled milk will be very hot when being doses, this can result in dosage fluctuations and form a skin (clogging). Moreover, there is a risk of burning when tasting.



bremer VIVA with Milk Fridge

- Milk with a fat content of 3,5% is best suited for frothing.

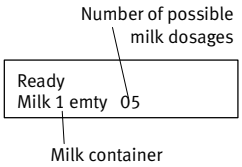
☞ Immerse the suction hose for milk into the milk.

- Make sure that the suction nozzle at the suction hose stands on the bottom of the milk container. Do not bend the suction hose.

☞ Close the cooling compartment.

- Clean the suction hose two times a day, see page 19.

example:



Display at bremer VIVA with Milk Fridge and level sensor detection (add. feature)

- The sensors transmit a signal, after the minimum supply level is fallen below in the milk container. In the display appears the message.
- If "... empty 00 " is shown in the display the bremer VIVA proportions no more milk. Coffee products with milk dosage are closed or not selectable.

When preparing Cappuccino or coffee with milk, milk or milk froth is metered automatically.

→ Filling milk container, see operating instructions bremer VIVA Milk Fridge.

→ For the milk quantity settings, see the Chapter "Adjust metering quantities for article", see page 32.

3.3 Prepare and take coffee

CAUTION

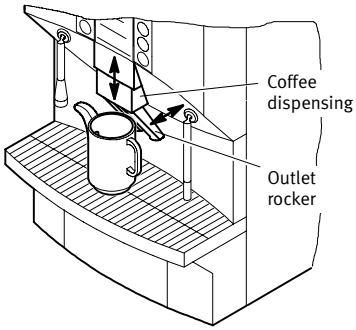
Risk of scalding by hot coffee !

After completion of the brewing process, the machine automatically serves hot coffee.

Deposit and leave the cup during the process. Do not handle below the coffee outlet.

NOTE

During coffee production do not pull out the coffee ground tank or the coffee outlet (outlet head), as otherwise malfunction might result.



Set the outlet height of the coffee dispenser

To adapt to various vessel sizes:

☞ To adjust the height of the coffee dispenser, fold away the outlet rocker or push the coffee dispenser up or down.

- When using coffee pots fold the outlet rocker to the rear till stop (engages).

3.3.1 Preparing single portions (factory setting)

☞ Place cup under the coffee dispenser.

- The coffee machine is ready for operation when the green indicator lamps on the buttons light up and when "Ready" is displayed in the display panel.

☞ Start the required brewing process by pressing corresponding article key (PRESS)

- The brewing process is displayed in the display panel, e.g.:

Preparation Coffee cup 1x

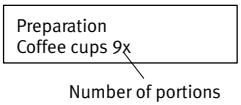
- After each withdrawal of a coffee milk product or of milk, the coffee machine automatically rinses the coffee dispenser.

→ To change the coffee type and settings, see Page 29, Chapter 7.

3.3.2 Set the number of portions - Multiple Selection

- The standard factory setting of the coffee machine is the preparing of single portions, see page 12.
- The customer service may adjust the bremer VIVA coffee machine by starting up, so you can set the number of portions, like following example.

Example: Brewing a pot of coffee - 9 cups



☞ Place a lot of empty cups under the coffee dispenser by time.

☞ Press the article key (PRESS) as often as is necessary until the required number of portions is displayed in the display panel, for example 9 times.

- The number of portions is shown in the display panel and will be counted down during operation / preparation.

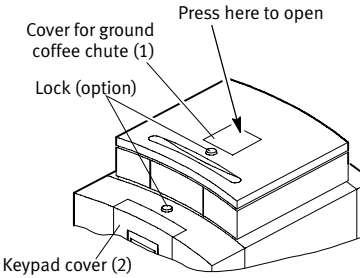
Notes for multiple selection

- The first brewing operation begins immediately when the first portion is selected.
- The display returns to “1” after more than “9” portions are selected.
- An already commenced brewing operation is completed.
- The number of multiple selection should not exceed the number of possible dosages during the adjusting in that case.
- You can set the ”Multiple selection” see “Adjusting article control” on page 35, if the message- and entry field / main menu is not blocked, see page 37.

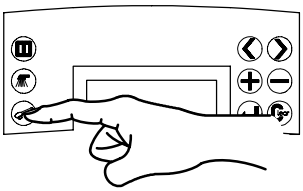
3.4 Manual ground coffee metering

- This is for preparing single portions only.

☞ Place the cup under the coffee dispenser.



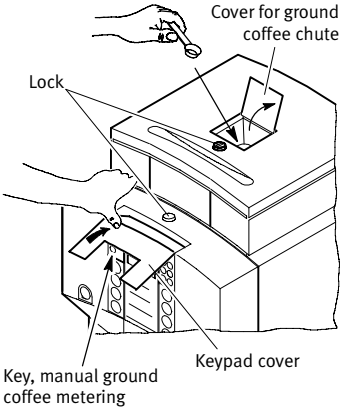
☞ Unlock and open the cover for ground coffee chute (1)and keypad (2).



☞ Press the manual ground coffee metering key.

- The following command appears in the display:

Put in ground ->Press prd. key



☞ Add metered amounts of ground coffee to the coffee chute
- for 1 cup approx. 9 gr.,
- for 2 cups approx. 14 gr.
- VIVA Barista: for 3 cups approx. 20 gr.

☞ Start the required brewing process by pressing the corresponding article key PRESS

- The brewing process is displayed in the display panel, e.g.:

Preparation Coffee cup 1x

☞ Close both covers and remove the key.

→ ”Manual ground coffee metering” can also be programmed on the article keys, see Chapter ”Assigning bean containers to the article key”, Page 31.

3.5 Manually add milk or milk froth (bremer VIVA with milk frother)

☞ Open keypad cover.

- The coffee maker is ready for operation when the green indicator lamps on the buttons light up.

Manual metering:

- Key ⊕ for milk froth
- Key ⊖ for milk

☞ Keep key ⊕ or ⊖ pressed until desired quantity of milk or milk froth is dispensed.

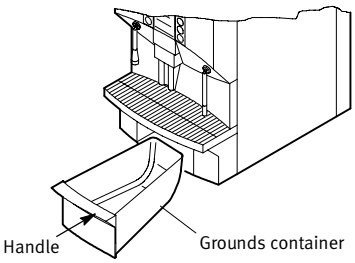
- Consider the time of approx. 5 seconds for milkdosage after releasing the key.
- After each additional dosage of milk or milk foam, the bremer VIVA automatically rinses the coffee dispenser.

→ Adjust the milk quantity in the Chapter ”Adjusting metering quantities for article”, see Page 32.

3.6 Emptying the grounds container

The bremer VIVA coffee machine counts the number of ejected portions of ground coffee. After the set number of portions is reached, the display signals that the grounds container must be emptied.

The number of portions can be changed by the Franke bremer Customer Service representative (factory setting 80 to 100 portions).



If "Empty grounds container" appears in the display panel,

- preparing coffee is no longer possible.

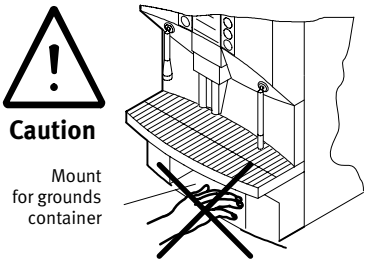
☞ Remove, empty and clean the grounds container.

- **NOTE:** The grounds container must have been removed for at least 10 seconds so that clearing can occur.

☞ Insert the grounds container.

- The message "Insert grounds container" disappears.

  → If required, the coffee grounds can also be ejected into a container, see table opening for container ejection (add. feature).



Caution

Mount for grounds container

Risk of being crushed by the brewing unit !

- Never reach into the open mount after removing the grounds container.
- Always switch off the machine via the mains or master switch before cleaning it.
- The mount should only be wiped with a damp sponge (do not use a cloth).
- Refit the grounds container after cleaning.

4. Take hot water (additional Feature)

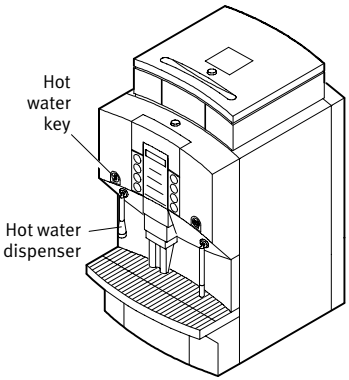
CAUTION

Risk of scalding by hot water!

After pressing the hot water button, the machine automatically dispenses hot water.

Proceed with care. Place cup under Hot water dispenser wait until operation is finished. Do not handle below the hot water outlet.

Hold the hot water outlet pipe at the protective handle (add. feature).



Metered hot water dispensing

- The "metered hot water dispensing" is set at the factory. If you wish to reset this setting to "unmetered hot water dispensing", inform your Customer Service representative.

☞ Place the cup under the hot water dispenser.

☞ Press the hot water key.

- Hot water is dispensed metered and stops automatically.

→ To adjust the metering quantity for metered hot water dispensing, see Page 33, Chapter 7.5.

Unmetered hot water dispensing

☞ Press the hot water key, the output starts - press the the hot water key again, dispensing stops.

5. Cleaning and care

DANGER

Risk of death if spraying the unit with water!

The machine is connected to electric voltage. For this reason, never spray the unit with a water hose or high-pressure cleaner. Water could penetrate the unit, cause an electric shock and damage the unit.

CAUTION

Risk of scalding during the mechanical cleaning with hot water!

The machine rinses the coffee output with hot water in order to clean it. During the automatic cleaning, do not handle below the coffee outlet.

Before starting the cleaning program, pull the coffee dispenser / outlet downward to the drip grill. After the cleaning cycle, the coffee dispenser is hot. Avoid contact. First, let it cool.

NOTE

During the cleaning program do not pull out the grounds container and coffee outlet (dispenser block), otherwise malfunctions may happen.

Clean the bremer VIVA coffee machine

- daily after the end of operation
- depending on degree of pollution
- after long interruptions or company vacation
- by starting the cleaning program.

Do not use any scouring or abrasive cleaning agents !

We recommend to keep a second coffee dispenser to hand in order to avoid operational interruptions.

Cleaning and care agents

Designation	Use
Bremalux	for stainless steel care
Bremaut	for removing coffee residues
Bremex	for removing lime residues
Cleaning tablets for coffee machines	Cleaning tablets for automatic cleaning of the brewing unit
Special Cleaner	VIVA KM with milk frother: for cleaning the milk system (add. feature)

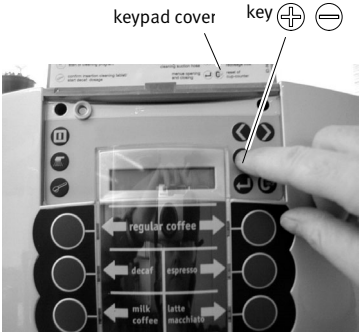
You can obtain cleaning agents from your Franke Customer Service agent.

5.1 Cleaning the milk system

NOTE

Clean the milk system
- for hygiene reasons
- at least two times a day
- with Special cleaner and hot water
- especially prior to longer pauses between milk drawings
- to avoid disturbances in milk dosage.

Clean the milk suction hose with a damp lint-free cloth.

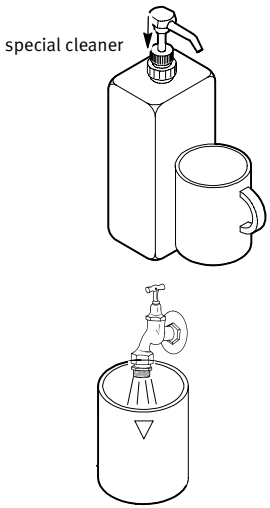


Rinse out milk residue

☞ Immerse the suction hose into the pot with approx. 300 ml hot water.

☞ Unlock the keypad cover with the key and open it.

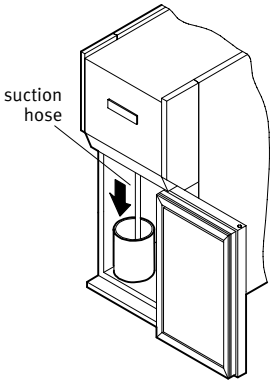
☞ Press the ⊕ key and keep it pressed until the cup is completely empty.



Preparation for the automatic cleaning program of the milk pipes

☞ Fill special cleaner / cleaning liquid into a container
- you have to push about **7 times** if the liquid cleaner is used from a dispenser
- 4 ml special cleaner cleaning liquid per 100 ml water (= 28 ml).

☞ Fill in the vessel approx. **700 ml** warm Water. Stir the cleaning liquid.



☞ Place the vessel into the milk fridge.

☞ Insert the suction pipe to the vessel.

☞ Close the door of the milk fridge.

- For rinsing the pipe, prepare a clean vessel with approx. 0,6 Liter cold clear water.

→ Go on with “cleaning the brewing unit”, see page 21 “Rinsing the milk pipe”.

5.2 Cleaning the brewing unit

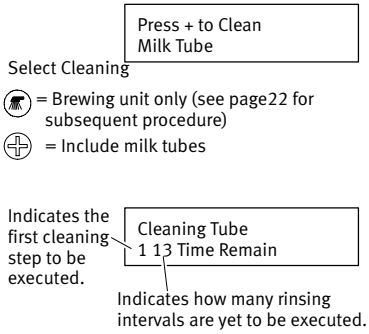
- The brewing unit is cleaned by the automatic cleaning program (duration approx. 10 minutes).
- The command to execute milk cleaning is also displayed by the additional feature “Milk frother”. Use a special cleaner to rinse the milk system (duration approx. 15 minutes).

Start cleaning program

☞ Open the chute cover and keypad cover.

☞ Press the Cleaning Program key .

→ bremer VIVA without milk froth : Go on with “Cleaning the brewing unit”, see Page 23.”

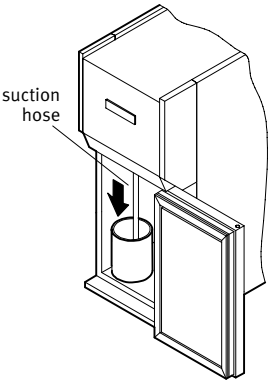

Press + to Clean
Milk Tube
Select Cleaning
= Brewing unit only (see page22 for subsequent procedure)
= Include milk tubes
Indicates the first cleaning step to be executed.
Cleaning Tube
1 13 Time Remain
Indicates how many rinsing intervals are yet to be executed.

- The following command appears in the display if milk metering is adjusted.

Rinsing the milk pipe with special cleaner (bremer VIVA with Milk frother)

☞ Press key .

- Interval rinsing starts - duration approx. 3 minutes. After that there is to rinse the milk pipe with clear water.



Rinsing the milk pipe with clear water (bremer VIVA with Milk frother)

☞ Fill a clean vessel with approx. 0.6 litre cold clean water. Place it into the Milk fridge.

☞ Insert the suction pipe to the vessel.

Press + To Rinse
2 Tube

Instruction for second cleaning cycle (rinsing cycle)

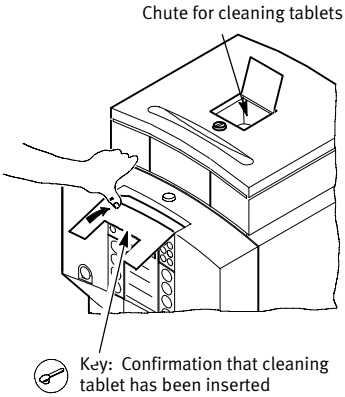
☞ After this message press key ⊕ a second time.

Rinsing Tube
Please wait

- Rinsing runs from approx. 1 minute. An instruction appears in the message field. After the rinsing the milk system is cleaned.

Add tablet press
Spoon Symbol

- After rinsing is complete (second cleaning step) the following command appears in the display to put a cleaning tablet into the chute of the machine.



Cleaning the brewing unit

- The following command appears on the display:

Add Tablet Press
Spoon Symbol

☞ Put a cleaning tablet for coffee machines into the chute.

☞ Confirm the tablet has been inserted - press ⊖

- The automatic cleaning program is starting.

!!! STANDBY !!!

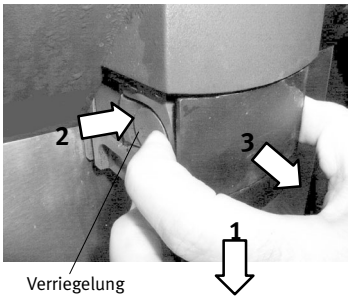
- After the cleaning program is finished the coffee machine switches off itself. “STANDBY” is displayed.

Neutralisation

- When the coffee machine is switched on ⏻ again, a brewing operation is automatically performed to neutralise the brewing unit and parts supplying the coffee, Page 8.
- Clean the coffee dispenser in order to avoid disturbances and blockages, see Page 23.

5.3 Cleaning the coffee dispenser

- for hygiene reasons
- with a cleaning brush
- bremer VIVA with milk frother: clean the coffee dispenser several times a day with a special cleaner for milk systems.

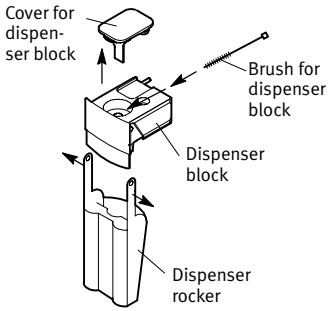


Pull out the coffee dispenser

⚠ **Risk of scalding!** The dispenser block may be hot.

☞ Pull the dispenser block down as far as it will go (1).

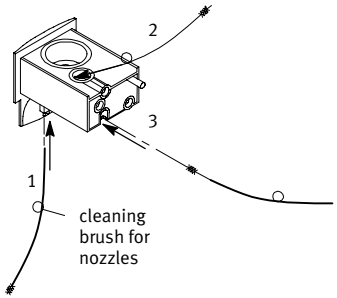
☞ Press and hold catch (2). Pull out the dispenser block (3).



Remove the coffee dispenser

☞ Remove the cover from the dispenser block (only with bremer VIVA with milk frother).

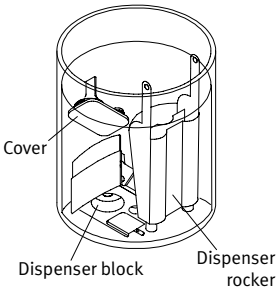
☞ Remove the dispenser rocker from the dispenser block.



Precleaning the dispenser block

☞ Clean the dirty parts of the removed coffee dispenser individually under flowing warm water with the provided brush.

☞ Clean with the cleaning brush for nozzles
- all drillings or openings at the nozzles of the dispenser block
- the outlet openings of the dispenser rocker.



Insert all removed parts in a cleaning bath

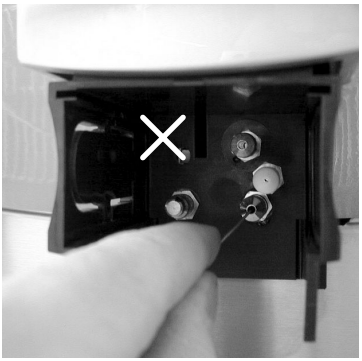
- only bremer VIVA with milk foamer
- several times a day
- approx. 20 minutes

☞ Proportion cleaning agent special cleaner in a container, push the dispenser 5 times and add approx. 1 litres of hot water.

☞ Insert the dispenser block, cover, dispenser rocker into the cleaning bath
  - depending on degree of pollution.

- Put the cover for dispenser block in the cleaning solution over night and allow to react.

☞ After the cleaning always rinse the cover, dispenser block and dispenser rocker, dry it with a lint free cloth.

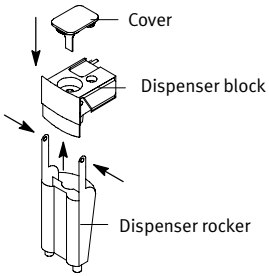


Cleaning the nozzles of the guidance

☞ Clean thoroughly all plug-in connections of the guidance
  - with Bremaut and a damp cloth to remove the coffee residues
  - dry it with a lint free cloth.

☞ Clean carefully the drillings of the nozzles
  - with the clean end of the cleaning brush for nozzles.

- **NOTE**
  With cleaning the drillings in the plug-in connections, do not press the cleaning brush or other articles with force, otherwise a customer service employment may become necessary.

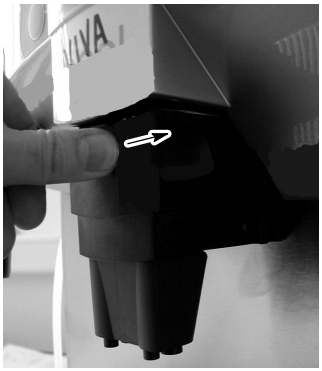


Assemble the coffee dispenser and connect it to the coffee machine

☞ Press the cover into the dispenser block until the stopper is reached (bremer VIVA with milk froth).

- If the cover is not closed completely the milk will be heated up too much.

☞ Please put the dispenser rocker onto the dispenser block on both sides.



☞ Assemble all parts and attach the dispenser block the coffee machine - press till stop.

5.4 Deliming and cleaning the hot water / steam outlet (add. feature)

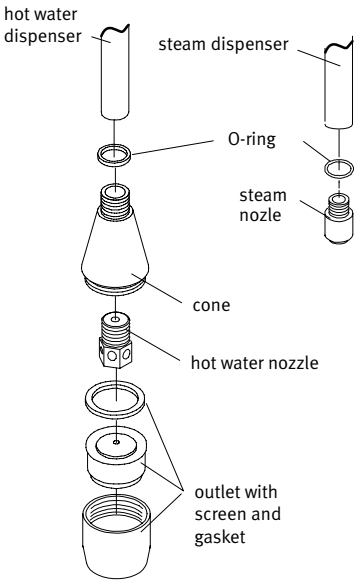
- only in case of lime deposits and furring

CAUTION

Risk of scalding in case of unintentional hot water outlet!

Before decalcifying the hot water outlet, switch off the VIVA KM via the on-off switch

Screw off the cone and nozzle only if the machine is switched off and cooled.



☞ Remove clockwise manually
- on the left hand side : cone with hot water nozzle, outlet with screen, gasket
- on the right hand side : steam nozzle

☞ Remove these parts manually.

● Use a needle-nosed pliers to remove the hot water nozzle.

☞ Except the gasket and O-rings put all removed parts into a solution with Bremex and water for approx. 10 minutes.

☞ After that rinse thorougly with clear water.

☞ Assemble and screw all parts tightly.

☞ Clean the hot water and steam dispenser with a damp cloth. Use hot water and steam to remove cleaning residues.

5.5 Clean coffee bean container and housing

☞ Switch off the VIVA coffee machine
- before cleaning
- so that the grinder or brewing unit cannot start automatically (avoid risk of crushed fingers)
- via the main switch

Clean the coffee bean container

Note When cleaning the container, ensure that impurities do not enter the coffee bean container or grinder. Any impurities which have dropped in must be removed, as they may otherwise lead to malfunctions.

☞ Wipe the coffee bean container thoroughly
- to remove coffee oil and fats
- whenever necessary or once per week
- when empty
- inside
- using a damp - not wet - lintfree cloth (e.g. microfibre cloth).

☞ Thoroughly dry the coffee bean container
- whenever it has been wiped with a damp cloth
- so that condensation cannot form
- for instance, with an absorbent household towel or kitchen roll.

Clean housing

☞ Remove coffee residues with a cleaning agent and a soft cloth.

☞ Use a damp cloth to wipe plastic parts, painted covers and stainless steel surfaces.

☞ Dry all cleaned surfaces.

☞ Remove the drip grill and clean the drip tray.

☞ After cleaning, insert the drip grill.

☞ Clean stainless steel surfaces with a stainless steel care agent.

☞ Empty and clean the grounds container.

6. Switch off / End of operation

☞ Clean the coffee machine daily before switching off.

☞ Switch off the unit with the on-off switch

- “!!! STANDBY !!!” appears in the display panel.

NOTE The coffee machine or things may be damaged, if you do not follow the references below:

☞ Close the water valve, if an electronic water monitor is not installed to guard against water damage.

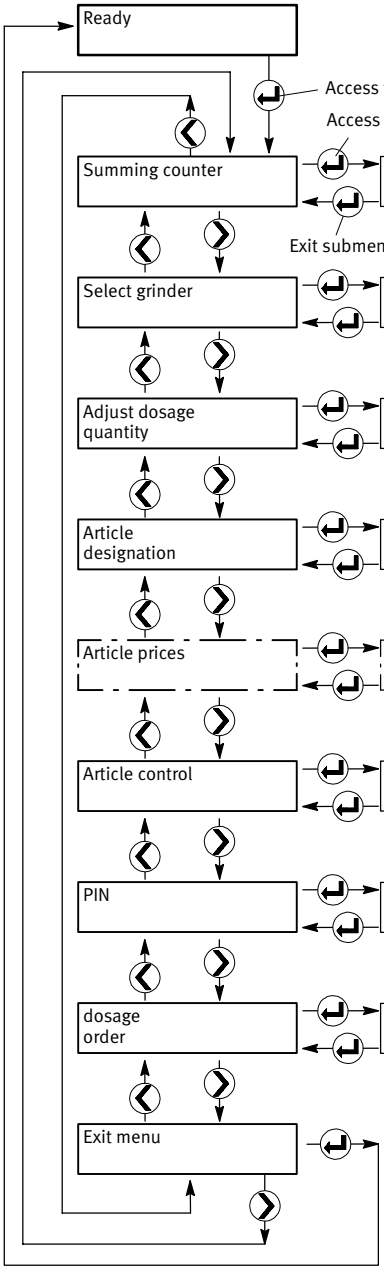
☞ Switch off the electrical mains switch, if the coffee machine will not be used for a longer time.

☞ Check the water softener after the end of operation daily. Change it if it is necessary.

- To prevent calcification of the coffee machines, Britta Waterfilters are placed into the water supply of the coffee machines.
- Call the Franke customer service if you get a message in the display panel to change the water filter.

7. Adjustment, programming

7.1 Overview of the adjustment possibilities



NOTE: The setting is possible only, if the main menu is not blocked by a secret code.

Displaying or deleting the adding counter (Page 30)

Assigning bean containers to the article key (Page 31)

Adjusting metering quantities per article (Page 32) and hot water key (Page 33)

Assigning article names to the article key or blocking keys (Page 34)

Adjusting article prices (no longer available starting from software version 6.12)

Switching external billing systems on or off (Page 35). Making adjustment for portion selection: Up to 9 portions can then be preselcted for each article (Page 35). Turbo operation - changing the brewing sequence - Only VIVA KM.

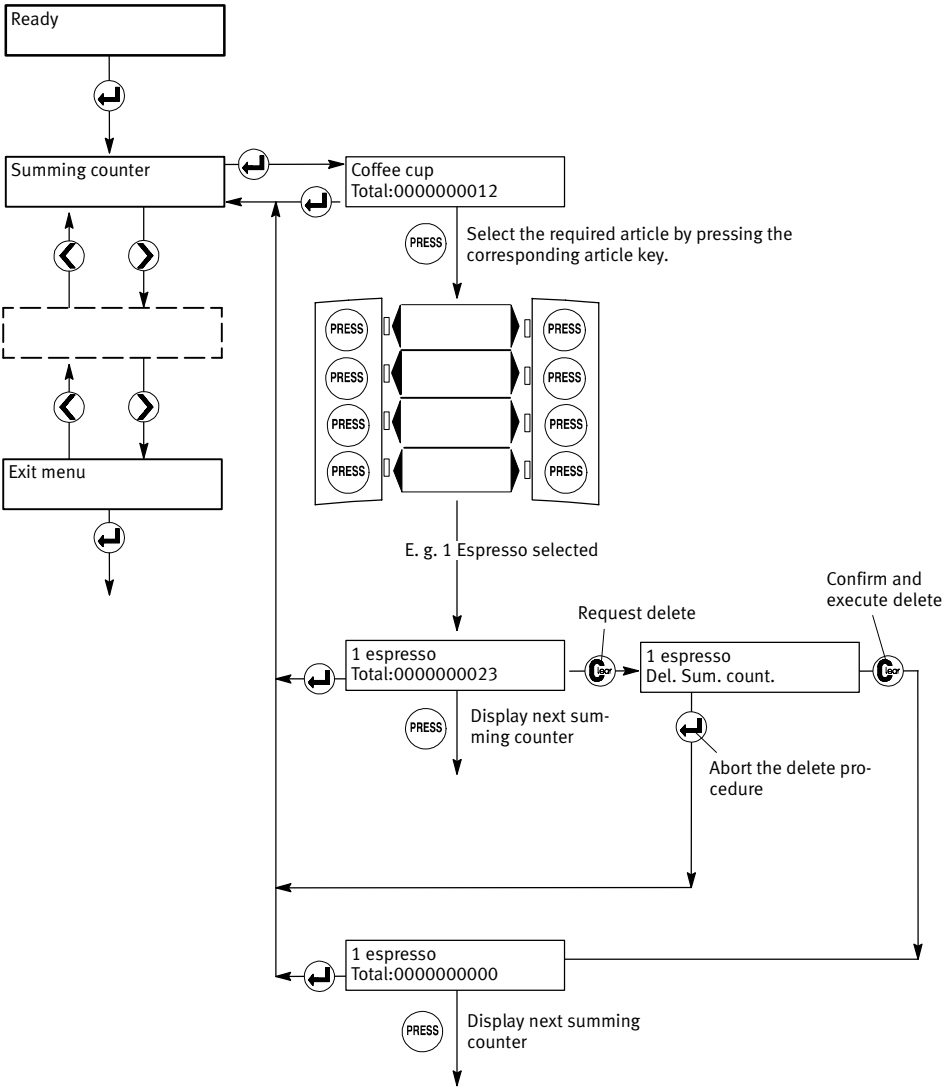
Entering PIN = Personal identification number (secret access code) (Page 37).

Setting dispensing sequence, for brewing, milk, foam - Only VIVA KM and VIVA KM au lait.

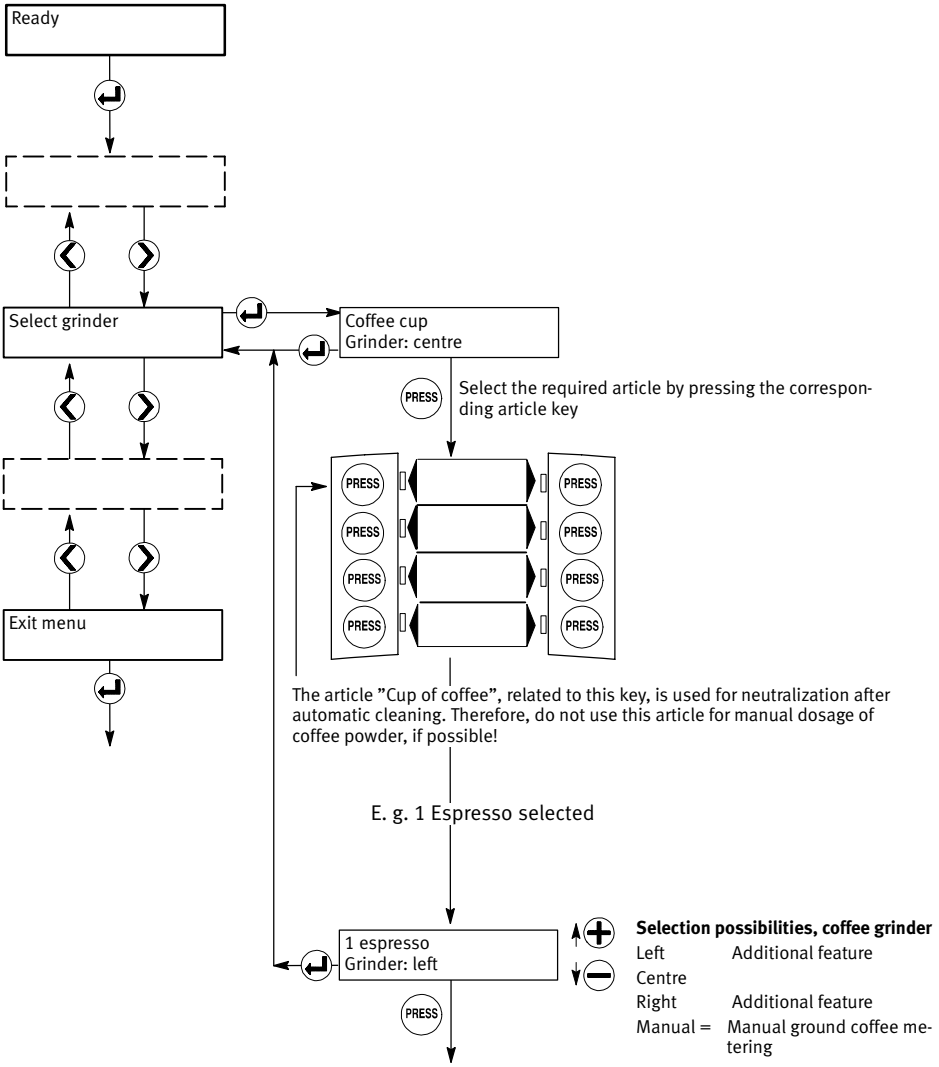
IMPORTANT!
If the machine is switched off before the function "Exit menu" adjustments which have been made are lost!

7.2 Display or delete the summing counter

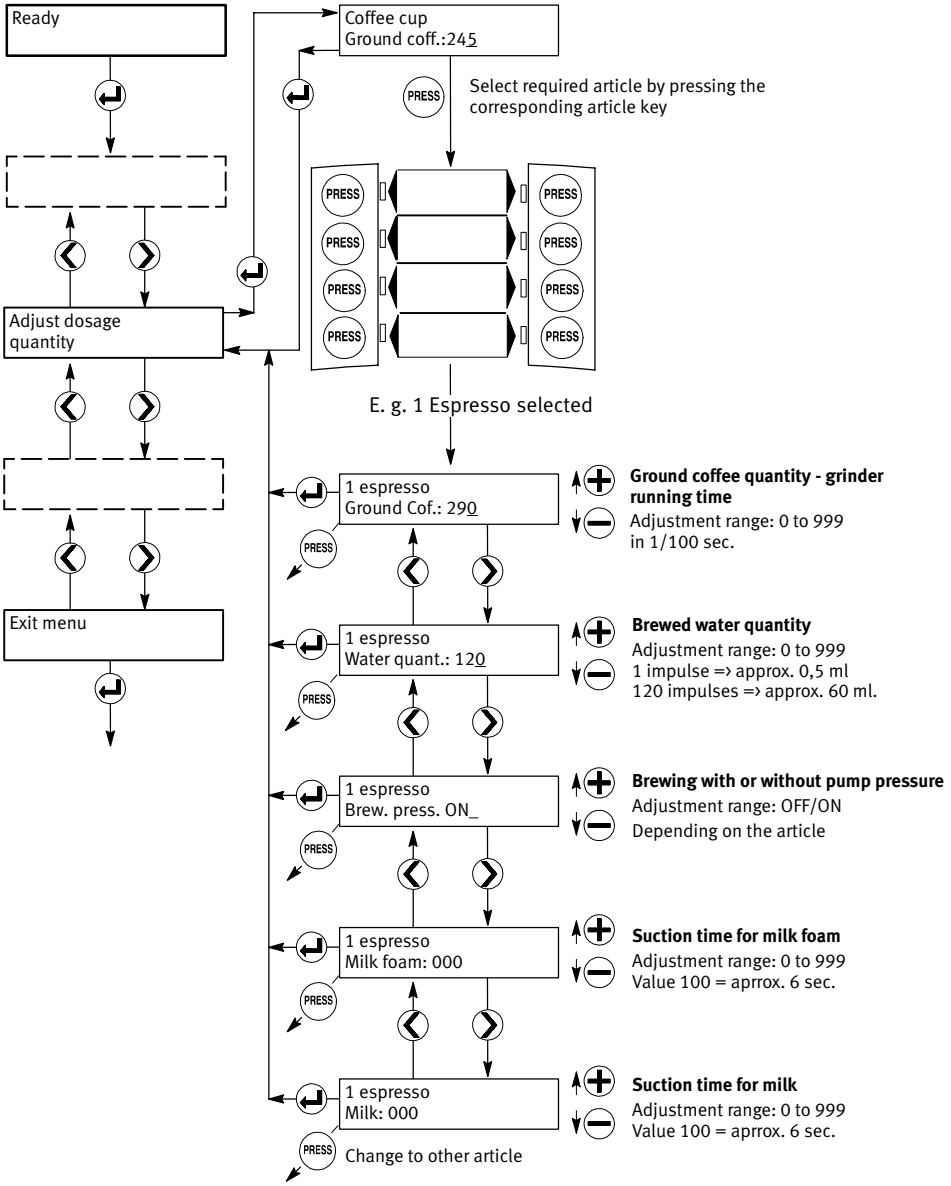
All output articles are counted in the summing counter. These totals can be displayed or deleted.



7.3 Assigning bean container to the article key

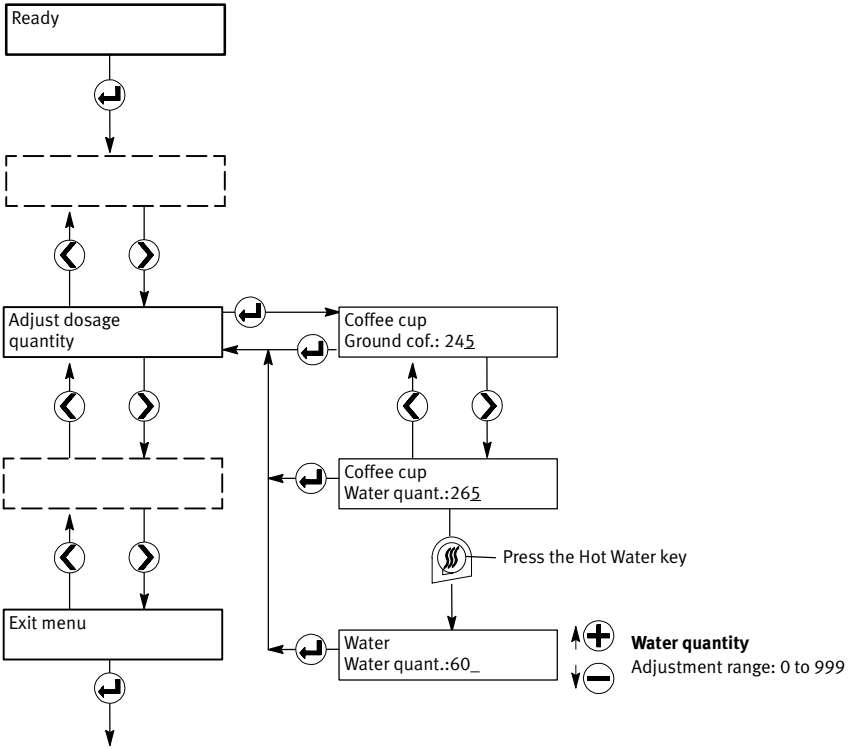

Ready
Select grinder
Coffee cup
Grinder: centre
PRESS
Select the required article by pressing the corresponding article key
PRESS
Exit menu
The article "Cup of coffee", related to this key, is used for neutralization after automatic cleaning. Therefore, do not use this article for manual dosage of coffee powder, if possible!
E. g. 1 Espresso selected
1 espresso
Grinder: left
PRESS
Selection possibilities, coffee grinder
Left Additional feature
Centre
Right Additional feature
Manual = Manual ground coffee metering

7.4 Adjusting metering quantities for article

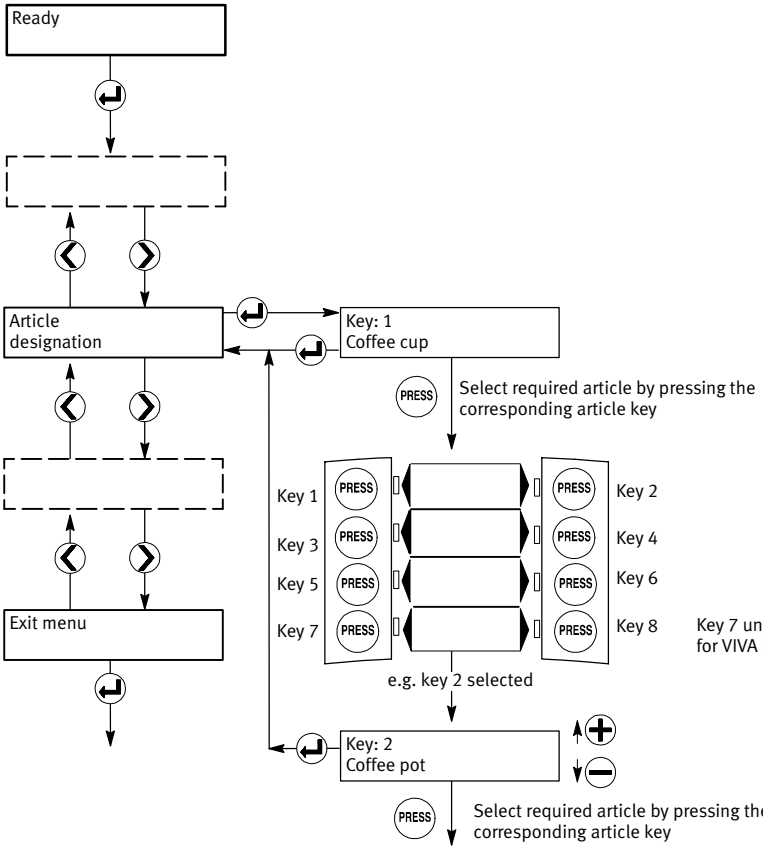


7.5 Adjusting the metering quantity “hot water”

This setting is only effective if the ”metered hot water dispensing” is activated. Adjustment to ”metered/unmetered hot water dispensing” can be performed by Customer Service. ”Metered hot water dispensing” is activated at the factory.



7.6 Assigning article names to the article key or blocking a key



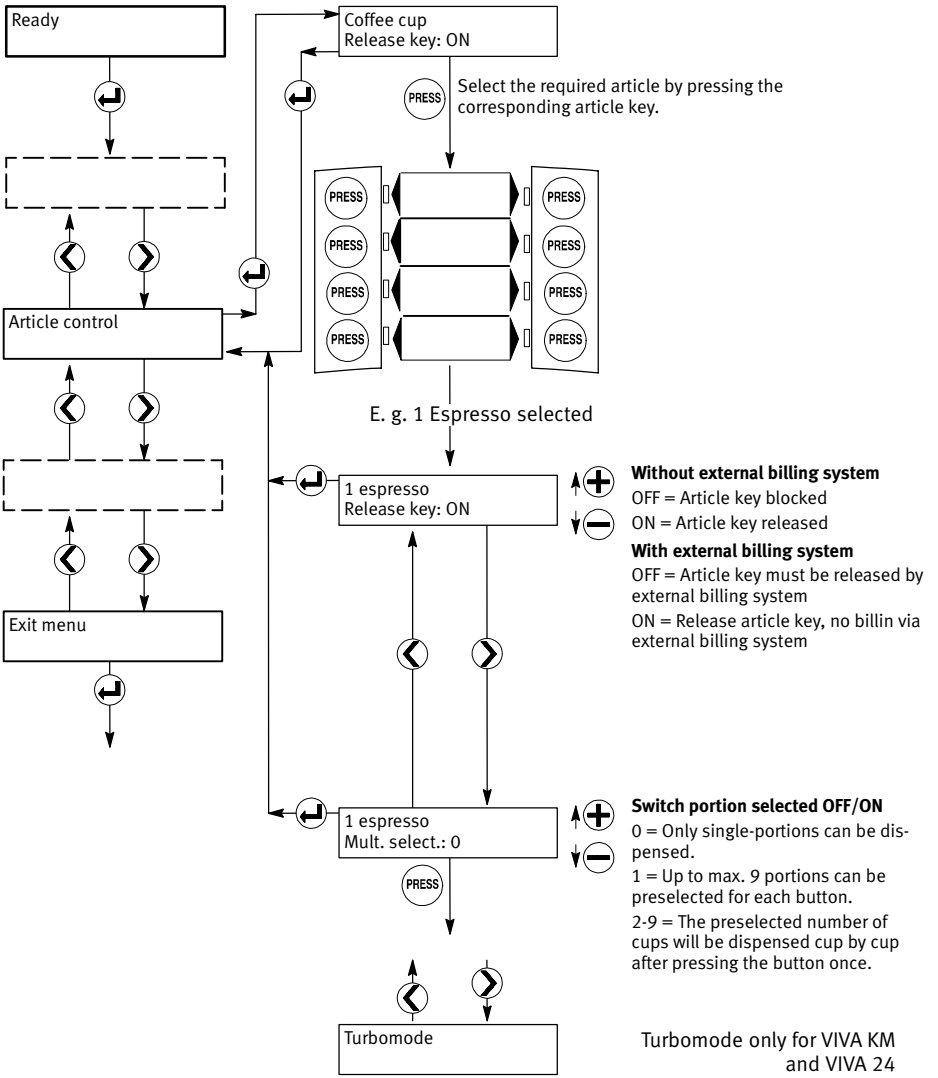
Selection possibilities:

Coffee cup
Coffee pot
1 espresso
2 espresso
1 cafe creme
2 cafe creme
*1 cappuccino
*2 cappuccino
*Latte macchiato
2 Coffee cup
1 Ristretto
2 Ristretto
1 Schümli
2 Schümli
*Milk
*Espresso macchiato
*1 Coffee + milk
*2 Coffee + milk
*1 Cafe Latte
*2 Cafe Latte
Hot water
Steam
No product = Article key blocked

*VIVA KM with milk frother and VIVA KM au lait

7.7 Adjusting article control (multiple selection)

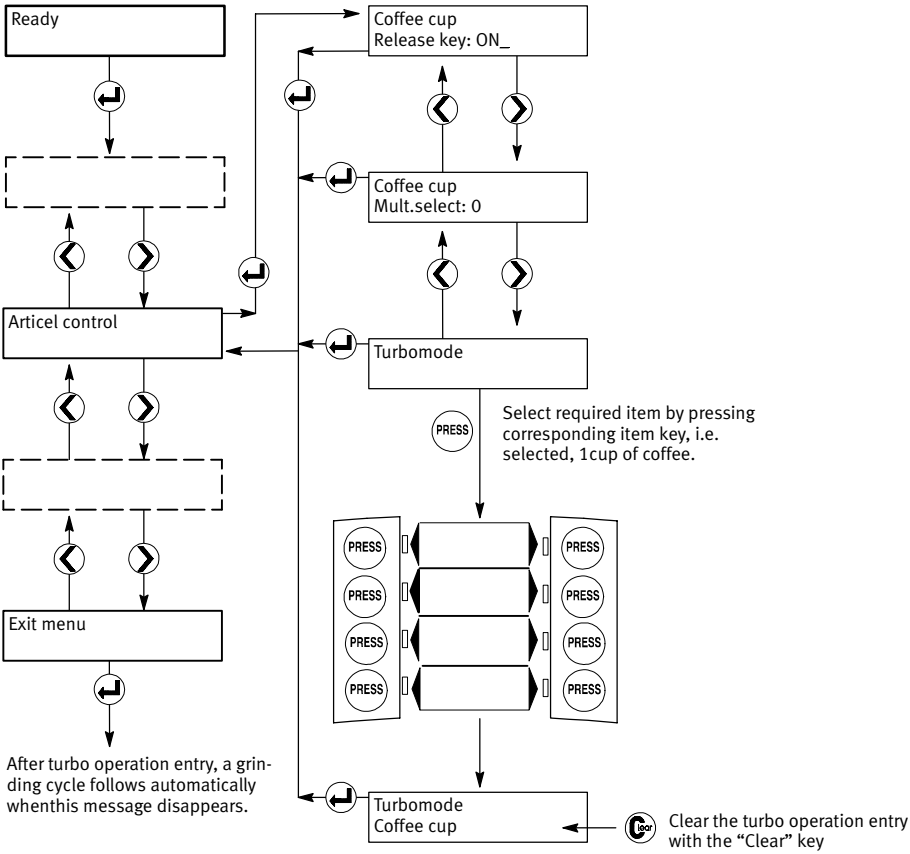
The possibility for multiple selection can be switched off and on. If you have switched on multiple selection, you can preselect up to 9 portions during one brewing operation, e.g. for brewing in a pot. The article keys can be assigned to an external billing system. If an article is paid for in the coin checker, the corresponding article key is released by the coin checker (Setting multiple selection = 0).


Ready
Coffee cup
Release key: ON
PRESS
Select the required article by pressing the corresponding article key.
Article control
E. g. 1 Espresso selected
1 espresso
Release key: ON
Without external billing system
OFF = Article key blocked
ON = Article key released
With external billing system
OFF = Article key must be released by external billing system
ON = Release article key, no billin via external billing system
Exit menu
1 espresso
Mult. select.: 0
Switch portion selected OFF/ON
0 = Only single-portions can be dispensed.
1 = Up to max. 9 portions can be preselected for each button.
2-9 = The preselected number of cups will be dispensed cup by cup after pressing the button once.
Turbomode
Turbomode only for VIVA KM and VIVA 24

7.8 Changing to “turbo operation”

By changing to “turbo operation”, the waiting time for a brewing cycle isshortened.In this setting, a grinding cycle follows every brewing cycle. The coffeefor the next brewing cycle is then ground already.

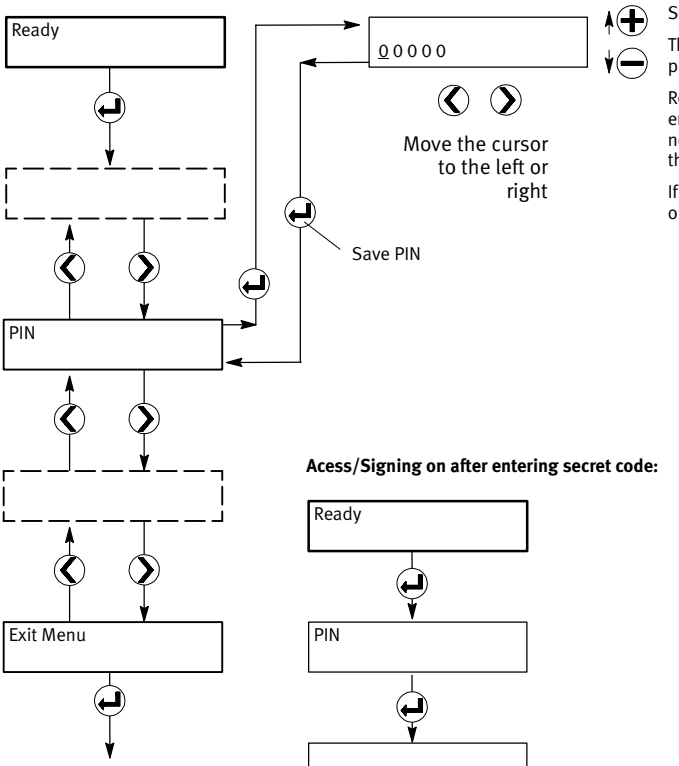
This function can only be set for one item key. This setting blocks allother item keys.



7.9 Enter a secret code (PIN) to change settings

You can block the message- and entry field against unwanted operation by entering a secret code / PIN = personal identification number .

The factory setting is 5 zeros. When this code (5 zeros) is entered, themessage- and entry field are not blocked.



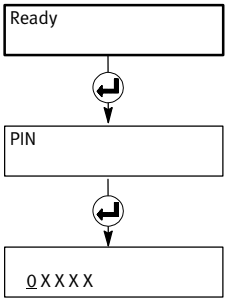
Select the digits 0-9.

The whole secret code is displayed at this menu point.

Remember the digits well. After entering the secret code, there is noaccess to the main menu without entering the right code!

If the secret code gets lost, it can only be deleted by Client Services

Acess/Signing on after entering secret code:



Select the digits 0-9

Only the number is shown at the cursor

Move the cursor to the left or right (Scrolling)

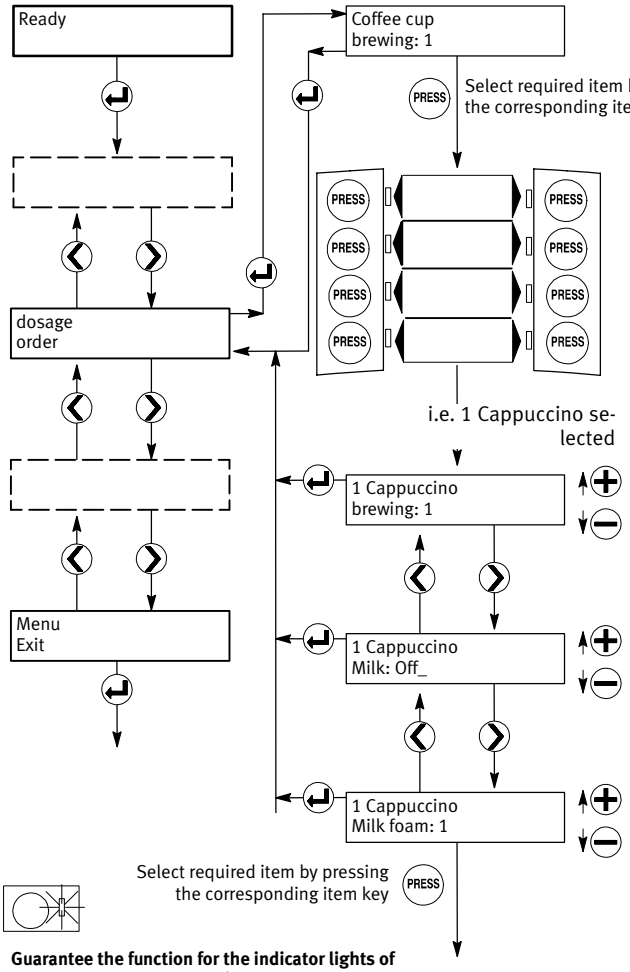
Confirm entered secret code with this key

PIN

Scolling the menue is possible now.

7.10 Setting the dispensing sequence

VIVA KM with milk frother, VIVA KM au lait and VIVA 24: By means of the dispensing sequence you can for instance decide whethermilk foam or the brewing cycle starts first. Both of these can also run simultaneously.



Setting dispensing sequence, for brewing, milk, foam

1., 2., 3. or Off

Example

Coffee and milk or foam can be dispensed simultaneously = Brewing on 1, milk foam on 1.

Milk and foam cannot be dispensed simultaneously = Brewing on 1, milk on 1, set foam on 2.

Dispensing sequence "Latte Macchiato"

brewing (Coffee):	3
milk:	1
milk foam:	2

Dispensing sequence "Cappuccino"

brewing (Coffee):	1
milk:	2
milk foam:	0

Guarantee the function for the indicator lights of the product keys with milk/milk foam

During attitude of the dosing quantity milk or milk foam on "0" (chapter 7.4) adjust with the appropriate product under menu dosing sequence milk or milk foam "off".

8. Faults and remedies - Troubleshooting

If faults arise with this unit, please investigate them using the following table:

Faults with indication of the error code

Example: 01

Error code	Fault / Error	Possible cause	Remedy
01	Brewing not possible Indicator lamps on the article keys do not light up	Brewing plunger has not reached its position	Switch the coffee machine off and on. If the error code is still displayed, inform Customer Service.
***02**	Indicator lamp on the steam key does not light up. No steam dispensing possible. Display of the error code in STANDBY mode.	Filling level of the steam boiler not reached. Large pressure variations in the water supply system may cause the boilerelement to be switched off for safety reasons.	Check water pressure. Switch off VIVA KM. Press key "-" to relieve pressure in steam boiler. Switch on VIVA KM. If the error code is still displayed, inform Customer Service.
***03**	Indicator lamp on the Hot Water or Steam key does not light up. No hot water or steam dispensing and milk or milk froth possible. Display of the error code in STANDBY mode.	Hot water/steam boiler switched off.	Switch the coffee machine off and on. If the fault is still present, - inform Customer Service, - coffee brewing without milk or milk froth is possible.
04	Indicator lamps on the article keys do not light up Brewing is not possible.	No water is delivered.	Open the water valve. Switch the coffee machine off and on. If the error code is still displayed, inform the Customer Service.
05 **06**	Indicator lamps on the article keys do not light up. Brewing is not possible.	Temperature sensor for brewed water boiler reports a fault.	Switch the coffee machine off and on. If the error code is still displayed, inform the Customer Service.
***07** ***08**	Indicator lamp on the Hot Water or Steam key does not light up. No hot water or steam dispensing and milk or milk froth possible. Display of the error code in STANDBY mode.	Temperature sensor for hot water/steam boiler reports a fault.	Switch the coffee machine off and on. If the fault is still present, - inform the Customer Service, - brewing coffee without milk or milk froth is possible.
37	The temperature in the hot water/steam boiler is higher than 135°C. It switched off itself for safety reasons.	The temperature sensor or pressure switch is defect.	Switch off the unit. Call the Franke customer service.
41	LON communication interfered	"no apb" is indicated - only VIVA KM with accounting system	The Franke customer service will load the apb-file.

* = These error codes are only shown in Standby-Mode. If the fault is still present after switching off and on the machine call the Franke customer service.

Faults with indication text

Example: Insert grounds container

Indication of failt	Possible cause	Remedy
Insert grounds container	It is not inserted into the machine.	Clean and insert it into the machine.
Dispenser block is missing	It is not inserted into the machine.	Insert a clean dispenser block into the machine.
Grinder left (centre or right) is empty	The bean container (left, centre or right) is empty	Fill up the coffee container with fresh coffee beans.
Display only with VIVA KM au lait: Milk A or B empty	Milk container A or B is empty.	Fill up the milk container with fresh cooled milk.
”Change filter!” appears on the display.	The water filter (softe-ner) is exhausted.	The cartridge for the water filter (e.g. Brita) must be replaced.

Faults without indication text

Example:

Fault	Possible cause	Remedy
No display in the display field (display)	Main switch upstream of the unit not switched on.	Switch on main switch.
	The mains fuse has switched off.	Have any faults in the wiring system inspected by an approved specialist electrician. Switch the mains fuse back on.
	The entire power supply is missing.	Inform your electricity supply company.
The VIVA KM au lait is not percolating coffee products with milk or milk foam.	The operating tempera-ture in the steam boiler is not reached or is falling short of.	Wait till steam boiler is heated up automtically.
	Milk container is empty.	Fill up the milk container.

Warnung

Risk of death by electric shock when touching the energized components !

Never open the casing to carry out repairs by yourself. The machine is connected to electric voltage.

Repairs must be carried out only by qualified specialized personnel.

Note

If you cannot remedy the fault and error code is still present after switching off and on the machine

☞ Switch off the coffee machine with the on-off switch and disconnect it from the electrical mains with the mains switch.

☞ Close the water valve.

☞ Call the Franke customer service and quote the error message, unit type, machine no. and the year of construction, see page.

9. Technical data

Professional Coffee maker bremer	**VIVA KM McD**	**VIVA KM McD**
with milk refrigerator, 1 milk container, level sensor, milk dosage	**230**	**400**
Number/capacity, bean container	1 - 3 bean containers, depending on configuration left and right approx. 1 kg, centre approx. 1.5 kg, total approx. 3.5 kg	
Metering grinders	1 - 3 metering grinders, depending on configuration	
Capacity, grounds container	approx. 100 portions set at the factory	
Ground coffee scales	0 up to 20 grams	
Metering quantity	0 up to 500 ml	
Mains voltage	230V AC 3N 50Hz	400V AC 3N 50Hz
Fuses	1 x 16 A	3 x 16 A
Total connected load	3.5 kW	6.8 kW
The beverage achievement depends on the water -, coffee and machine condition.	150 Coffee (0.2 l), 190 Cappuccino (0.2 l), 180 Cafe au lait (0.2l), 80 Latte Macchiato (0.3 l) or * 310 Hot water (0.2 l). * With VIVA au lait 400 is possible the simultaneous hot water withdrawal.	
Dimensions in mm (WxHxD)	360 x 690 x 560 mm	
Weight	with 1 grinder approx. 44 kg, with 2 grinders approx. 51 kg with 3 grinders approx. 58 kg	
Noise level in dB (A)	smaller than 70 dB (A)	
Ambient temperature during operation	5 up to 35 °C	
Inlet	Fabric hose, inside diameter approx. 6 mm	
Outlet (Waste)	Hose, inside diameter approx. 22 mm	

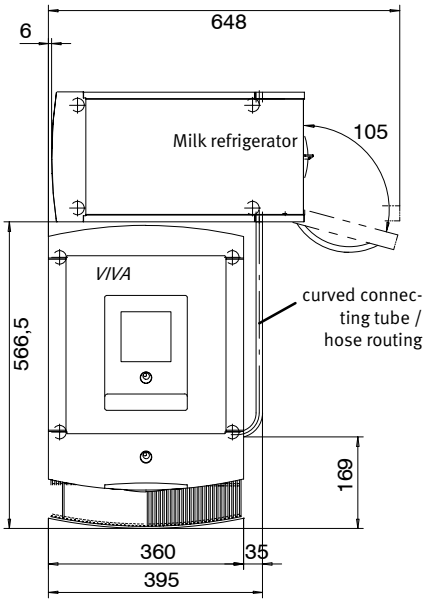
We reserve the right to make technical modifications.

10. Setting up and connecting (Customer Service)

- Setting up, installation, putting into operation for the first time and instruction are performed by the Customer Service.
- On the building site, the connections must be up to 1 m to the installation location.
- Manual transport: Wear gloves. Pay attention to the weight of the coffeemachine.

10.1 Setting up

- Do not set up the unit in rooms in which work is carried out with a water hose or high-pressure cleaners.
- There must be at least 4 cm clearance at the side between the coffeemachine and the wall. Leave sufficient space above in order to be able to fill with coffee beans.
- Do not set up next to source of heat! Maintain a sufficient safety distance.
- The placing feet with nut/mother M8 DIN 439 provide (4 pieces in enclose).
- Set up the bremer VIVA on stable setting up surface horizontally! Unevenness with the screwing feet adjust.
- Set up the coffeemachine on a stable horizontal surface. Balance out unevenness with the screw-type feet!



Example 1: VIVA KM au lait - T-Setting

☞ Place the VIVA in position (see example figure left).

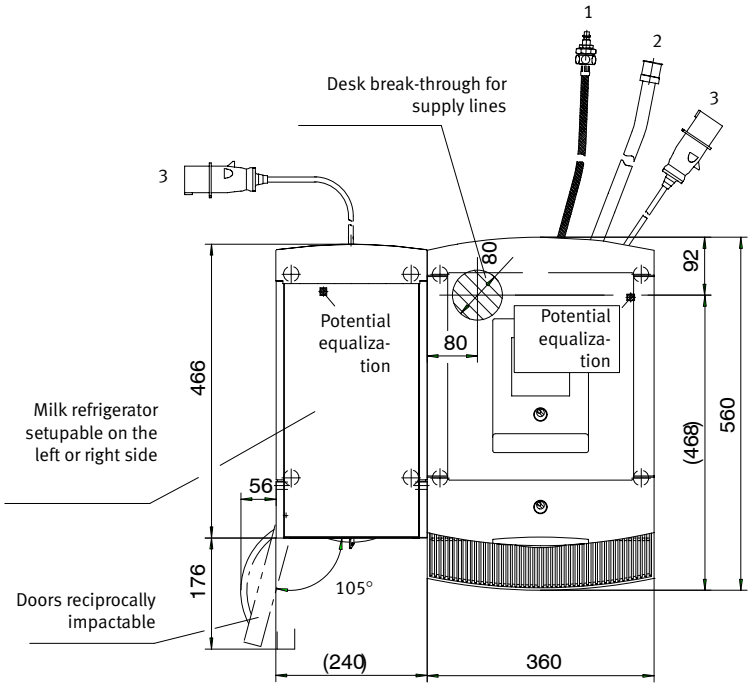
☞ Put in data cables
- with the VIVA on the housing lower surface,
- with the milk refrigerator at the circuit board behind the front screen.

☞ Use the curved connecting tube for baptizing position (of enclose) first into the VIVA. Move close the milk refrigerator to the VIVA. Then insert the connecting tube into the milk refrigerator.

- First bolt on the device on the lower surface / at the placing feet of the VIVA with the nuts/mothers.

☞ Connect the combination of units with the device connecting metal, bolt on the nuts/mothers.

Example 2: VIVA KM au lait - Standard-Setting

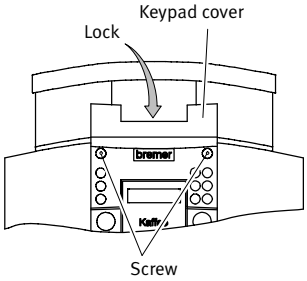


1 Water supply hose size 5.5m; Union nut G3/4 or with connector for fast link, length approx. 1.5 m. Transfer preferably to the machine rear side. With water hardness over 5 dKH a water softener is to be connected.

2 Drain hose with break protection; Coupling sleeve with outside diameter 30 mm / interior-outside diameter 22 mm; Length approx. 2 m. transfer preferably to the machine rear side. Link at trap (siphon).

3 ECE PLUG 230V 16A/3-pin (with VIVA230 / milk refrigerator) ECE PLUG 400V 16A/5-pin (with VIVA400). Inlet pipe 2 m long, flexibly deployable.

10.2 Remove protection / Inserting beans container

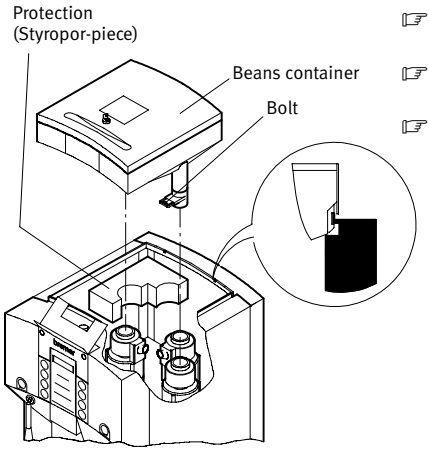


- The beans container may be inserted by authorized servicemen only!

☞ Unlock keypad cover with key and open.

☞ Remove 2 screws.

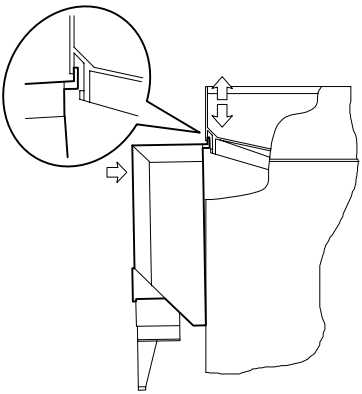
☞ Pull front panel forth to the limit stop (approx. 5 mm).



☞ Remove the beans container.

☞ Remove the protection (Styropor-piece).

☞ Open the bolt.



☞ Insert beans container into the rubber bands of the grinders.

☞ Push beans container to the back.

☞ Close the front panel.

☞ While closing the front panel, move the beans container up and down slightly in order to engage the catch.

☞ Fix front panel with 2 screws.

10.3 Connecting the water supply

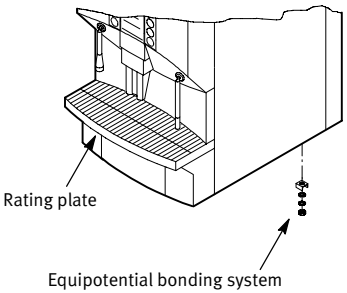
- Observe the national guidelines for the water connection.
- For a water hardness of over 5° dkH (carbonate hardness), we recommend that you have to install a water softener in the water inlet line. Observe the instructions on installing and using the water softener.
- We recommend to install an electronic water monitor to guard against water damage.
- A water tap and water filter must be installed in an easily accessible position upstream of the water inlet hose.
- Use a fabric pressure hose which does not corrupt taste to extend the supply hose. The diameter must not be smaller than the supply hose fitted at the factory.
- Before connecting, rinse through the water line and the fabric pressure hose so that no dirt particles enter the coffeemachine.
- Check all connections for leaks.
- Maximum water line pressure: 1.0 MPa (10 bar).
- Minimum flow pressure: 0.3 MPa (3 bar).
- Water temperature: up to approx. 40° C.

10.4 Connecting the water outlet

- Install a stench trap on the drainage hose (siphon).
- Lay the hose with a gradient to the drain.
- Seal and secure the hose at the drainage pipe.
- The inlet and drainage hoses must not be bent or squashed.

10.5 Connecting the mains cable

- An approved electrician must make the electrical connections
  - with the applicable national regulations
  - and in accordance with the regulations of the responsible electricity supply company.
- The mobile mains connection line must be at least a rubber hose line in accordance with national standards H05 RN-F / 227 IEC 53 or in accordance with national regulations.
- An electrical mains switch
  - must be connected in series on the installation side in an easily accessible place.
  - The switch must disconnect the unit from the mains effectively and at all poles.
  - The contact opening must be at least 3 mm in this case.



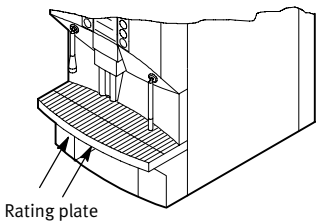
- Connect the coffee machine to the equipotential bonding system.
- Refer to the data on the rating plate for the electrical connection.

bremer VIVA KM - 230 V version

☞ Insert the mains plug into a correctly installed grounding outlet (230 V).

- The mains connector must be easily accessible.

11. Rating plate data / Maintenance



Entering the rating plate data

☞ Transfer the data fom the unit's rating plate into these operating instructions.

Type No.: _____

Unit No.: _____

Year of construction: _____

Please quote this data if you require service for the coffee machine. It will help us deal with the matter more quickly.

CAUTION

Risk of electrical shock !

Disconect equipment from electrical power before servicing.

For continued protection against electric shock replace only with same type and rating of fuse.

Maintenance

- Installation, maintenance and repair work may only be carried out by authorised Customer Service representatives.
- Have your bremer VIVA coffee machine serviced regularly
  - after every 60.000 products
  - at least once per year
  - by an authorized Franke bremer Customer Service.
- According to the pressure vessel regulations 97/23/EG and to the regulations for operating safety the operator is responsible for the careful maintenance and for the inspection of the safety equipment in regular intervals.
- Regular servicing will ensure troublefree operation of the machine.
- Worn parts will be replaced during such service, and all assemblies and safety mechanisms checked to ensure they function correctly.
- Conclude a service contract with the Customer Service. Have your Customer Service representative explain to you the advantages of a service contract.
- Use only original accessories and original spare parts.

11.1 Maintenance notes

date	name of the customer service	remarks

date	name of the customer service	remarks

date	name of the customer service	remarks

date	name of the customer service	remarks

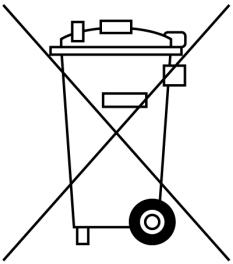
12. Dismantling, disposal

Dismantling

☞ Before disassembling:
- Remove remaining coffee beans from the bean hopper.
- Remove coffee grounds from the grounds drawer and clean the drawer.

- For safety reasons, the following steps should be carried out by a Franke customer service engineer before disposing of the old machine:
  - Empty the boilers.
  - Disconnect the hoses.
  - Disconnect the machine from the mains supply (only machines with 400 V fixed connection) ⚠ **WARNING !** Beware of electric shocks !

Marking on the rating plate:



Disposal of used electrical appliances (for Europe only)

Franke Kaffeemaschinen AG provides for the return and recycling of used electrical appliances:
- at the end of the appliance's life cycle
- in cooperation with its contract partner
- in the framework of European Directive 2002/96/EC (WEEE).

The customer is responsible for waste disposal:
- after termination of use
- if the supplied goods are passed on to a third party
- if there is no written agreement to the contrary.

Should you have any questions concerning disposal, please contact
Franke Kaffeemaschinen AG,
Aarburg, Switzerland.

FRANKE

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CE

EU Conformity declaration

We hereby declare that the design of the machines stated below and the actual models sold by us meet the relevant safety and health requirements as outlined in EU guidelines. This declaration shall cease to be valid if modifications not authorised by us are made to the machines.

Machine types

Fully automatic coffee machine
bremer
Type VIVA KM,
Type VIVA XXL,
Type VIVA 24

EU guidelines

EU low voltage guideline
73/23/EU, 93/68/EU

EU electromagnetic compatibility guidelines
89/336/EU, 92/31/EU,
93/68/EU

Harmonised EU standards applied
EN60335-1: 2001-08
EN60335-1: 94 +A1+A2+A11
-A16:2001
EN60335-2-75: 2003-04
EN 60335-2-75: 2002

EWG-Konformitäts-erklärung

Hiermit erklären wir, daß die nachfolgend bezeichneten Maschinen aufgrund ihrer Konzipierung und Bauart, sowie in den von uns in Verkehr gebrachten Ausführungen den einschlägigen Sicherheits- und Gesundheitsanforderungen der EWG-Richtlinien entsprechen. Bei nicht mit uns abgestimmten Änderungen der Maschinen verliert diese Erklärung ihre Gültigkeit.

Maschinentypen

Gewerblicher Kaffeebereiter
bremer
Type VIVA KM,
Type VIVA XXL,
Type VIVA 24

EWG-Richtlinien

EWG-Niederspannungsrichtlinie
73/23/EWG, 93/68/EWG

EWG-Richtlinien Elektromagnetische Verträglichkeit
89/336/EWG, 92/31/EWG,
93/68/EWG

Angewandte harmonisierte EN-Normen
EN60335-1: 2001-08
EN60335-1: 94 +A1+A2+A11
-A16:2001
EN60335-2-75: 2003-04
EN60335-2-75: 2002

Déclaration de conformité européenne

Nous déclarons, par la présente, que la conception et le type, de même que les versions mises en circulation, des machines décrites ci-après sont conformes aux directives européennes en vigueur en matière de sécurité et de santé. Cette déclaration perd toute validité en cas de modification des machines effectuée sans notre accord.

Types de machines

Automate intégral à café
bremer
Type VIVA KM,
Type VIVA XXL,
Type VIVA 24

Directives européennes

Directives européennes sur les basses tensions 73/23/CEE,
93/68/CEE
Directives européennes sur la compatibilité électromagnétique
89/336/CEE, 92/31/CEE,
93/68/CEE

Normes européennes harmonisées appliquées
EN60335-1: 2001-08
EN60335-1: 94 +A1+A2+A11
-A16:2001
EN60335-2-75: 2003-04
EN 60335-2-75: 2002

Igersheim, den 2003-11-20

ppa. Hansdieter Greiwe
Entwicklung / Konstruktion

i. A. Herbert Sann
Qualitätswesen

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bremer VIVA McD
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